



Aloha Kakou Apau

TO WELCOME YOU


soup of the day 10

fire roasted heirloom tomato soup 12  

artisan goat cheese, garden fresh basil, toasted crostini

fried calamari 14

served on a bed of kumu farms greens with miso aioli

chef's poke of the day 17 


inquire with server

classic three cheese macaroni gratin 14

parmesan, cheddar, mozzarella and buttered breadcrumbs

tropical kaffir lime crab cakes 16


jumbo lump crab, mango remoulade, crispy moloka'i sweet potato

trio of fresh sashimi 18 

inquire with server

south maui barbecue baby back ribs 15 


served with pineapple coleslaw

new style ahi sashimi 18 

*fresh island tuna, local avocado, fresh lime ponzu,
chef's garden herbs and jalepenos*

prosciutto wrapped sea scallops 18 


crispy basil polenta, morel mushroom butter broth

grilled shrimp + pineapple relish 16 

fresh avocado puree, island greens and papaya lime gastrique

Maika Mala'ai


FROM THE GARDEN

caesar salad* 11 

*romaine, parmesan reggiano, cherry tomato, herb crouton
and house-made anchovy balsamic dressing
with grilled chicken +6
with grilled catch of the day or shrimp +8*

kumu farms certified organic baby greens 12 



*grilled sweet corn, red onion, honey crisp apple, grape tomato
and hilo honey kaffir lime vinaigrette*

caprese salad 15 

*heirloom tomato, kumu farms sunrise papaya, house-made mozzarella, shaved parmesan cheese,
crispy maui onion and a shallot herb vinaigrette with balsamic reduction*

moloka'i potato fried lobster salad 18  

*blueberries, edamame, avocado, baby tomatoes, maui onion, baby greens
and big island vanilla citrus vinaigrette*

 signature item  gluten free

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. **GLUTEN FREE PREPARATION AVAILABLE ON SELECT ITEMS, PLEASE INQUIRE WITH YOUR SERVER. WE BUY FROM CERTIFIED ORGANIC FARMERS & PRODUCERS WHO DO NOT USE SYNTHETIC FERTILIZERS, PESTICIDES, ANTIBIOTICS OR GMOS.

PRICES DO NOT INCLUDE APPLICABLE STATE TAX AND GRATUITY. SERVICE CHARGE OF 18% WILL BE ADDED FOR PARTIES OF SIX GUESTS OR MORE.

Na Mahi'aia Me Ka Lawai'a

THE FARMERS AND THE FISHERMEN

1½ pound of white wine + butter braised steamers 28 *gf*

*manila clams in white wine herb butter broth with crispy garlic
and parmesan sourdough*

shrimp + penne pasta puttanesca 28

tomatoes, white wine, kalamata olives, capers and red chili flakes

five spiced roasted jidori chicken 29 *gf*

gingered carrots moloka'i sweet potato and chinese black bean sauce

crispy coconut shrimp 30

*sweet coconut breading, asparagus, wasabi whipped potatoes
and mango chili sauce*

14oz prime ribeye steak 38

*house dry rubbed with garlic whipped potatoes,
local vegetables and chimichurri*

miso + macadamianut crusted mahi mahi 35 *gf*

forbidden black rice, lemongrass butter and seasonal vegetables

prime new york strip steak 35 *gf*

*12oz cut with shoestring fries, sautéed hamakua mushrooms, spaghetti squash
and a cabernet demi-glace*

chef's island catch (market price) *gf*

a chef's creation from ocean to the table

peppercorn seared ahi 34 

*fresh maui ahi, moloka'i purple mash potato, baby bok choy
and a cabernet demi-glace*

makena seafood bouillabaise 31 *gf*

shrimp, scallop, mahi mahi and clams in a saffron lobster fennel broth and crostinis

colorado herb crusted rack of lamb 40 *gf*

*herb crusted with asparagus, moloka'i purple potatoes
and a pommegranite glaze*

certified angus beef filet mignon + butter poached lobster tail 45 *gf*

*best of both worlds - grilled 4oz beef filet, garlic mash potato, port wine demi-glace
4-5oz lobster tail, garden vegetables with lemon butter sauce*

Sides

6

moloka'i purple mash

garlic mash

seasonal vegetables

kula asparagus

sautéed mushrooms



butter braised baby bok choy

brown rice

white rice

black rice

entree split charge +5

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Dessert

tropical cheesecake 9 *gf*
seasonal fruit compote

trio of crème brûlée sampler 9 *gf*
pastry chef's selections

chocolate haupia chiffon cake 9
chocolate chiffon cake with haupia filling and iced with coconut whipped cream and toasted coconut

macadamia nut bread pudding 11
toasted macadamia nuts, chocolate chips and tahitian vanilla ice cream

strawberry chocolate mousse 9
chocolate covered mousse, kula strawberries and chocolate sponge cake

artisan cheese plate 20
house-made lavosh, hilo honey

symphony of fruit 13 *gf*
selection of seasonal island fruits

ice cream + sorbet 6
inquire with your server for flavors

Coffee

coffee 4
regular or decaffeinated

Coffee Drinks

café amore 12
frangelico, amaretto disaronno, grand marnier, brandy, coffee

irish coffee 12
jameson irish whiskey, coffee



makena coffee 12
kahlua, baileys, coffee

Cordials

KAHLUA 8 . TUACA 8
AMARETTO 10 . FRANGELICO 10 . BAILEYS 10 . CHAMBORD 10
SAMBUCA ROMANA 12 . GRAND MARNIER 12

Cognac & Ports

REMY MARTIN XO 35 . REMY MARTIN VSOP 21 . COURVOISIER VSOP 18
HENNESSY PARADIS 50 . HENNESSY VSOP 20
DOW TAWNY 10YRS 16 . SANDEMAN TAWNY 14

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